

Overview

Prep Basics

- Demonstrate understanding of product holding times, Tempering, First-in, First-out (FIFO) rotation system & secondary shelf lives

Stocking & Cleaning

- Wash hands and role model good hygiene
- Check and maintain stock levels during shift
- Station & floor cleanliness during shift
- Use the Station Guide as a visual during training

Shelf Life & Holding Times

- Bulk Ketchup and Mustard (24 hrs once opened)
- Mayonnaise, Mac & Tartar Sauce (24 hrs)
- Dehydrated Onions (24 hrs refrigerate & prep table 4 hrs)
- Regular Pickles (24 hrs in brine & prep table 6 hrs)
- Crinkle Cut Pickles (30 days & chilled rail 4 hrs or prep table 2 hours)
- Lettuce (24 hrs refrigerated & prep table 2 hrs)
- American Cheese (72 hrs prepped in container refrigerated & prep table total 4 hrs)
- Roma Tomatoes (24 hrs & prep table 2 hrs or 4 hrs in chilled rail)
- Squeeze Bottle Sauces and Glazes (7 days once bottled & room temp 4 hrs)
- Burrito Mix (Thaw time: Minimum 24 hrs & 24 hrs once assembled)

FIFO Squeeze Bottles

- Clean and sanitize area & remove sauce from storage areas.
- Pick the correct caps and identification rings.
- Fill empty squeeze bottle – NEVER mix new sauce with old product.
- Cover and cap bottles.
- Cover opening with plastic wrap (until ready to use) and screw on correct cap.
- Label bottles with expiration date and time.
- Temper sauces at least 4 hours before use.
- At close, remove caps and ID rings to be washed, rinsed, and sanitized.
- Cover with plastic wrap and put on new cap and ID ring. Store squeeze bottles in walk-in fridge or reach-in cooler. Use first the next day.

Practice Prepping Products

- Dress table products
- UNSWEETENED/SWEET tea & Iced coffee
- Assemble Burritos & any other products needed for your restaurant

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald's restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.